



ROBERT MONDAVI WINERY

1990

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: 0.54 %
Final pH: 3.69

Residual Sugar: Dry
Alcohol: 13.5% by volume
Varietal: 77% Cabernet Sauvignon, 17% Cabernet Franc, 6% Merlot

WINEMAKER'S NOTES

The 1990 Cabernet Sauvignon Reserve is a rich, flavorful wine with classic Cabernet varietal aromas and flavors. Cassis and berry fruit are complemented by anise, spice and a hint of tobacco in the nose. A wine of great elegance and structure, this 1990 Cabernet possesses a long, lingering finish.

VINTAGE

The 1990 vintage marks an important benchmark for the Robert Mondavi Winery. With this first vintage of the new decade, the winery celebrates its 25th harvest. In 1990, slightly cooler-than-normal winter weather led to a late bud break. Cool temperatures and rain affected bloom and berry set in late May, resulting in a reduced crop of Cabernet family grapes of outstanding varietal character. Weather conditions were ideal throughout harvest – dry, with cool mornings and evenings, and gradual warming during the days with high temperatures in the 80's, allowing fruit to reach optimal maturation and balance.

VINEYARDS

Only the most stellar fruit from among Napa Valley's most respected vineyards was selected for this reserve bottling of Robert Mondavi Cabernet Sauvignon. Some 64% of the fruit is from our own vineyards located in Napa Valley's renowned Oakville growing district, an area internationally acclaimed for the production of outstanding Cabernet family fruit. The final blend is comprised of 77 percent Cabernet Sauvignon, 17 percent Cabernet Franc and 6 percent Merlot fruit chosen primarily from our To-Kalon Estate Vineyard surrounding the winery in Oakville (54%). We harvested the grapes at an average sugar level of 23.4° Brix with 0.79% acid and 3.26 pH.

FERMENTATION AND AGING

At the winery, the grapes underwent a gentle destemming and partial crush; the fruit was then fermented at 88°F. Four weeks of skin contact maximized varietal intensity and initiated the process of softening the natural grape tannins. The wine was then racked unfiltered to 60 gallon, Nevers oak barrels for extended aging. Nearly 80 percent of the wine was aged in new French oak, a percentage selected as appropriate for this specific vintage.

Fermentation temperature: 88°F
Fermentation length: 4 days
Skin contact: 30 days
Barrels: French oak
Wine barreled: 100%
Time in barrels: 17 months